

**ATTACHMENT No. 2.**

**Amended Abstract** *PAGE 19*

## IN THE UNITED STATES PATENT AND TRADEMARK OFFICE.



Title of Invention

## LOW CARBOHYDRATE SWEETENER

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## ABSTRACT OF THE DISCLOSURE

This invention pertains to a Low Carbohydrate, Low Glycemic Index, cane sugar-free sweetener comprising a synergistic mixture of Lo Han ((Quo)) - - Kuo - Extract and Sucralose ((Liquid or)) Powder for use in an improved tasting ice-cream or for sweetening baked goods, candy, and beverages. The ice cream, embodiment has less total carbohydrates per serving and 30% less fat and calories than conventional ice cream. An unflavored ice cream composition comprises the following in wt. % :

<u>Ingredient</u>	<u>Range</u>	<u>Best Mode</u>
Lo Han Kuo Extract	0.014 - 0.018	0.016
Sucrolose ((Liquid)) - - <u>Powder</u> - -	((0.072 - 0.080)) - - <u>0.018 - 0.020</u> - -	(( 0.076 )) - - <u>0.019</u> - -
CC305	0.200- 0.270	0.235
Glycerin	9.000- 1.100	1.000
Polydextrose	((9.00-10.050)) - - <u>9.059 - 10.110</u> - -	((9.525)) - - <u>9.582</u> - -
Whey Protien Concentrate	1.550 -1.620	1 . 585
Egg Yolk Solids	2.000 - 3.500	2.750
Non Fat Dry Milk Solids	2.800 - 3 . 200	3 . 000
Cream and Skim Milk	((83 . 454 )) - <u>83. 464</u> - -	81.813